

## **Culture and Science of Acorn IV - Culture and Science of Mook -**

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### **Summary**

Mook is one of the typical dishes in the Korean peninsula. The ancients in this area devised the mook from wild acorn. The manufacturing process of acorn mook is as follows.

Collection of acorns →Drying→Grinding→Sieving→Removing harshness →Collection of starch→Boiling (gelatinization of starch)→Cooling(coagulation of starch)→Forming

The acorn mook has been developed into the mooks from mung beans and buckwheat crops. There are three kinds of mooks, acorn mook, mung bean mook and buckwheat mook in Korea. The mooks are not only a side dish in daily food, but courtesy and offering food in annual events. Therefore, Korea is the center concerning the culture and science of acorns in the world.